

# CHEF

## GEMMA WORBOYS

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Date of Birth: 16 / 06 / 1982  
Website: [www.gwfood.co.uk](http://www.gwfood.co.uk)  
Nationality: British  
Visas: B1/B2  
Health: ENG1, non-smoker  
Tattoo: 1 Visible (memorial tattoo)  
Current location: Florida, USA  
\*\*FULLY VACCINATED



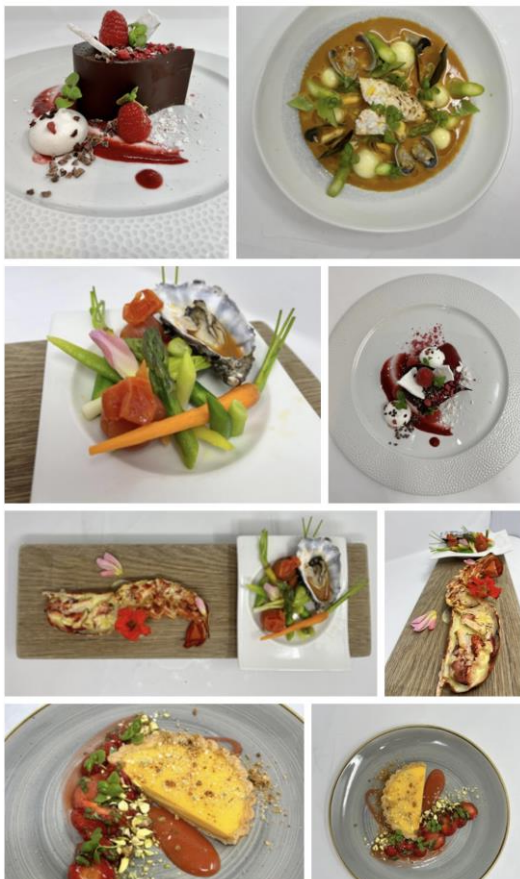
### Personal Profile

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Having grown up sailing, I have a true passion for this industry and have sailed around 10.000 nm in total. As an experienced sailor, I bring not only my skills as a chef, but also my skills and love for sailing yachts. As a passionate chef, I offer diversity and experience both offshore, in ski-chalets, and onboard. With two Atlantic Crossings under my belt, I have extensive hours taking solo night watches.

Being a passionate, creative, and ever evolving chef, my focus is in the galley. I have a real drive to continually develop my skills and creativity with the local produce I am able to source. I have excellent communications skills, which allows me to build great relationships with agents and provisioners.

I am seeking a full-time or freelance chef position onboard a sailing yacht, private or charter, where I can use my diverse cooking background and experience to provide high quality and consistent culinary experience for owners and guests.



### Culinary certificates-

- Ashburton Yacht Chef Course
- Level 2 Food Hygiene and Safety
- Ashburton Artisan Bread making
- Ashburton Advanced Fish & Seafood Course
- Ashburton Chef Skills Course

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Food Profile - [www.gwfood.co.uk](http://www.gwfood.co.uk)

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### Maritime Qualifications

- UKSA STCW Basic Safety Training (Exp. 10/2023)
- Personal Survival Techniques
  - Fire Prevention & Fire Fighting
  - Elementary First Aid
  - Personal Safety and Social Responsibilities
- RYA Powerboat Level 2
- Driving licence

## Skills

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### Galley

- Menu Planning, Provisioning, Stock Rotation
- Working with agent and provisioners
- Budgeting, Expenses
- Barista Training, Cocktail Training
- Hospitality 5\* Service, Front of House
- Team Building

### Culinary

- Mediterranean
- French
- Italian
- Classic American
- Greek
- Spanish
- Mexican
- Thai/Asian Fusion
- Indian
- Sushi
- Seafood
- Artisan Bread
- Canapes
- Baking/ Pastries

## Experience - Chef

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### 2019- Present. Freelance Private Chef, Exclusive Clients

In Between working on Yachts, I have worked as a freelance private chef for exclusive clients, and individual events. These range from dinner parties for 4-16 people with a 4/5 course meal, with the occasional help of a sous chef/host, to providing ideas and finalising menus for small events for up to 50 people.

All jobs include, Tailored Menu Plan for individual clients, Provisioning, Expenses, Working with Local Producers to source the best ingredients.

### March 2022 – October 2022. Fantastic Too, Sunreef 80, 24 M. Sole Chef/ 1<sup>st</sup> Mate

*Permanent Job, Worldwide. Private with some charter.*

- Working along side my partner and Captain, Running the boat with 4 crew, and up to 11 guests.
- My main role as the Chef, having the most amazing galley to work with and unrestricted space, it has become my playground and allowed me to really get creative and experiment with all different kinds of cuisine.
- We have a stew and deckhand as part of the team, both of whom report to the captain and myself. Our relationship with the family and their friends is a tight and close relationship. We understand the importance of building a happy environment for our team and owners alike.
- Private boat with some external charter, we always keep a high professional and friendly service.
- The Captain and myself were in charge of setting up the watch system for ay crossings/deliveries, both being watch leaders and responsible for the schedules.

### March 2021 – September 2021. Plan B, Lagoon 620, 18M, Sole Chef

*Seasonal job, Private, Mediterranean*

- Duties –
  - Menu Planning, provisioning, sourcing, working with agents/provisioners, stock rotation
  - High end plated 3-5 course dinners, preparing family style lunches, dinner parties for up to 15 people
  - Early evening canapes and cocktails.
  - Freshly daily baked bread/cakes
  - Catering for intolerances
  - Time management

Chalet Chef, 2012. La Plagne, France 2012 (seasonal)

Chalet Trainer, 2015. Leysin, Switzerland 2013 (seasonal)

Chalet Chef, 2018. La Plagne, France 2015 (seasonal)

## Experience – Sailing, Cook/Deck/Stew

### Skills

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- Delivery/ SOLO Watches- Over 10,000NM, Watch
  - Leader
  - Team Leading
  - Chart Plotting, Navigation
  - Tender Driving Proficient
  - Sailing -Reefing, Anchoring, Docking, Line Handling,
  - Calling Distances
  - Barista Trained
  - Cocktail making
  - 5\* hospitality experience
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September 2020 – December 2020. Mr Graziadu, Mangusta 108, 34M,  
Deckhand/Stew

*Seasonal Job, Charter/Private, Mediterranean*

August – September 2020. Mr Blue Sky, Princess 74, 20M,  
Cook/Deckhand/Stew

*Temp job, Charter, Mediterranean*

June 2020 – August 2020. Black Pearl, Solarist. 22M,  
Cook/ Stew/ Deckhand

*Seasonal Job, Private, Mediterranean*

May 2020. Delivery crew from Antigua to Palma. S/Y Nikomo, Swan 28M.  
Delivery Crew

March 2020 – May 2020, S/Y Oyster Pantha. 19M,  
Cook/ Stew/Deckhand

*Permanent job cut short due to COVID. Vessel had to be shipped back to the UK*

January 2020 – March 2020, M/Y Christina B. 36M,  
Deckhand/Boat minder

*Temp job whilst in Florida for 2 months. Dock based*

December 2019 – January 2020, S/Y Wandersurf 55ft,  
Delivery Crew/ Chef

*Delivery from Newport, RI to Fort Pierce, Florida*

November 2019 – December 2019, S/Y Aroha 55ft,  
Delivery Crew/ Chef

*Delivery from Spain to Antigua. Atlantic crossing*

References – These are available on request

